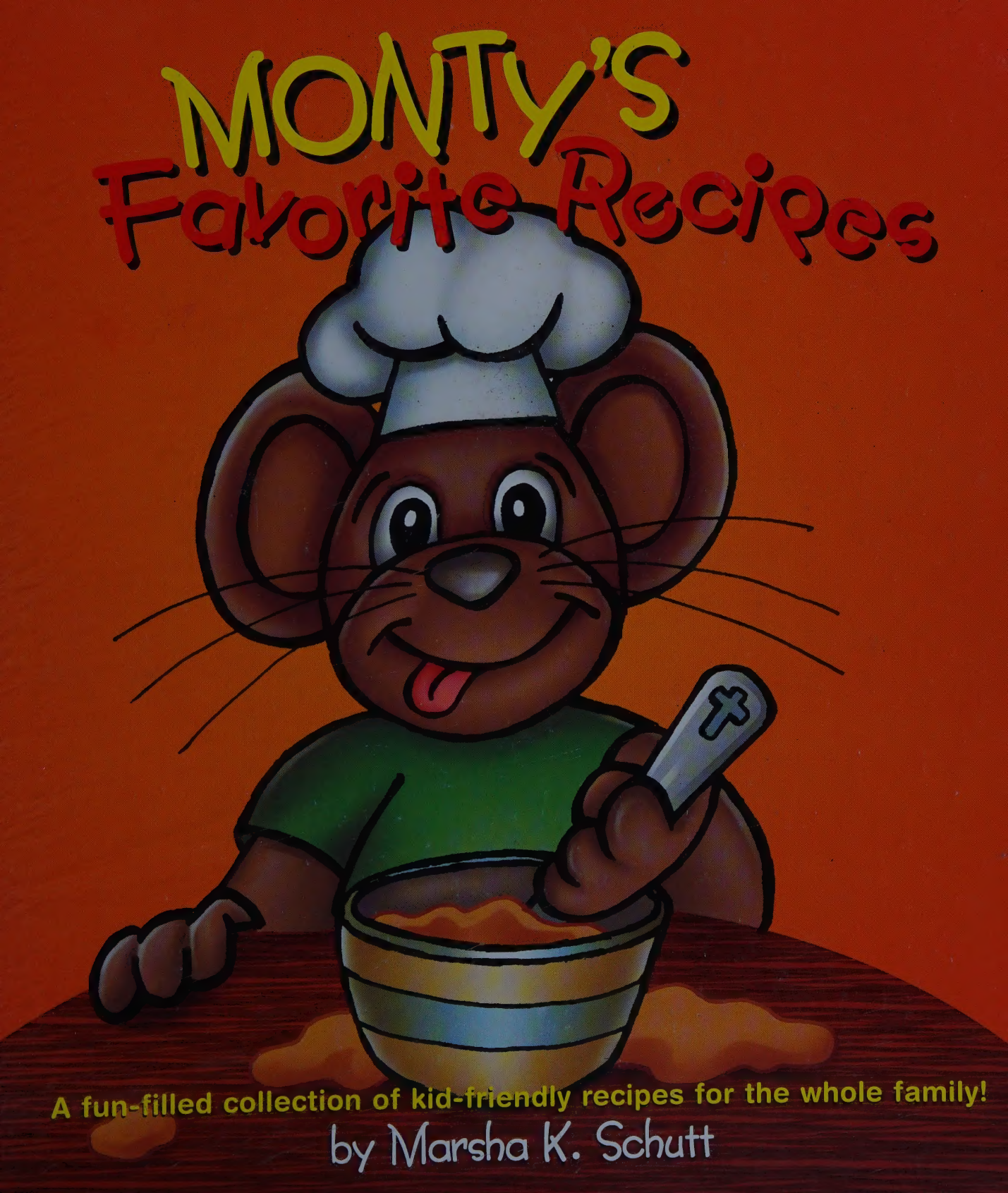
MONTY'S Favorite Recipes



A fun-filled collection of kid-friendly recipes for the whole family!

by Marsha K. Schutt

MONTY'S Favorite Recipes

A fun-filled collection of kid-friendly recipes for the whole family!

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Dedicated to Breea and Brett, my favorite little cooks.

Book design by Craig W. Schutt

An extra special thanks goes to Cindy Roseman, Kathy Coughlin, Lana Hardt, Marla Moore, Michele Parrott and Tammy Johnson for helping Monty discover his favorite recipes.

Bible verses taken from the New International Version (NIV), King James Version, and The Youth Bible, New Century Version.

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Fruity Favorites

Homemade Applesauce 4
FROOP 5
Strawberry-Banana Fruit Leather 6
Fruity Friends 8
Happy Apples 10
Banana Pudding 11
Fruity Dump Cake 12
Apple Crisp 14
Easy As Pie 16
Berry Berry Good Relish 18
Apple Pizzas 20
Fruity Fantasy 22

Homemade Applesauce

YOU WILL NEED:

6 apples

4 cups of water

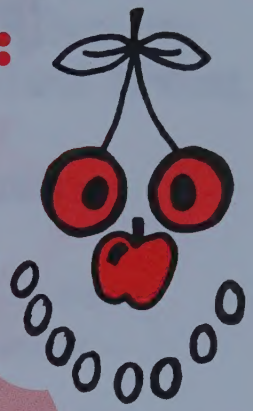
DIRECTIONS:

1. Ask a grown-up to peel, core, and slice apples for you.
2. Pour water in a pan and boil apples until soft.
3. Put soft apples in a blender.
4. Put lid on the blender.
5. Blend at medium speed until mushy.
6. Eat!

"Jesus said to them, "Come and follow me." Mark 1:17a

FROOP

YOU WILL NEED:



6 medium apples

¼ cup cherries

½ cup raisins

½ teaspoon cinnamon

½ cup chopped walnuts

¼ cup white grape juice

DIRECTIONS:

1. **Peel and then chop the apples.**
2. **Remove cherry stems and chop cherries into small pieces.**
3. **Put all ingredients into a medium sized bowl.**
4. **Mix well.**
5. **Serve.**

"Very early on the first day of the week, at dawn, the women came to the tomb, bringing the spices they had prepared." Luke 24:1

Strawberry-Banana Fruit Leather

YOU WILL NEED:

3-4 overripe bananas

2 cups of strawberries

water

DIRECTIONS:

1. Preheat oven to 400 degrees F.
2. Cut tops off of strawberries and peel bananas.
3. Drop in a blender.
4. Put lid on the blender.
5. Blend on medium speed until mixture resembles applesauce. (If needed, add water 1 tablespoon at a time until mixture is of desired consistency.)
6. Spray a cookie sheet or other shallow pan with cooking spray.

7. **Spread to ⅛ inch – ¼ inch thickness.**
8. **Place pan in oven and lower temperature to 180 degrees F.**
9. **Cook for approximately 3 hours (until leather can be peeled from pan.)**
10. **Cut with clean scissors and serve.**

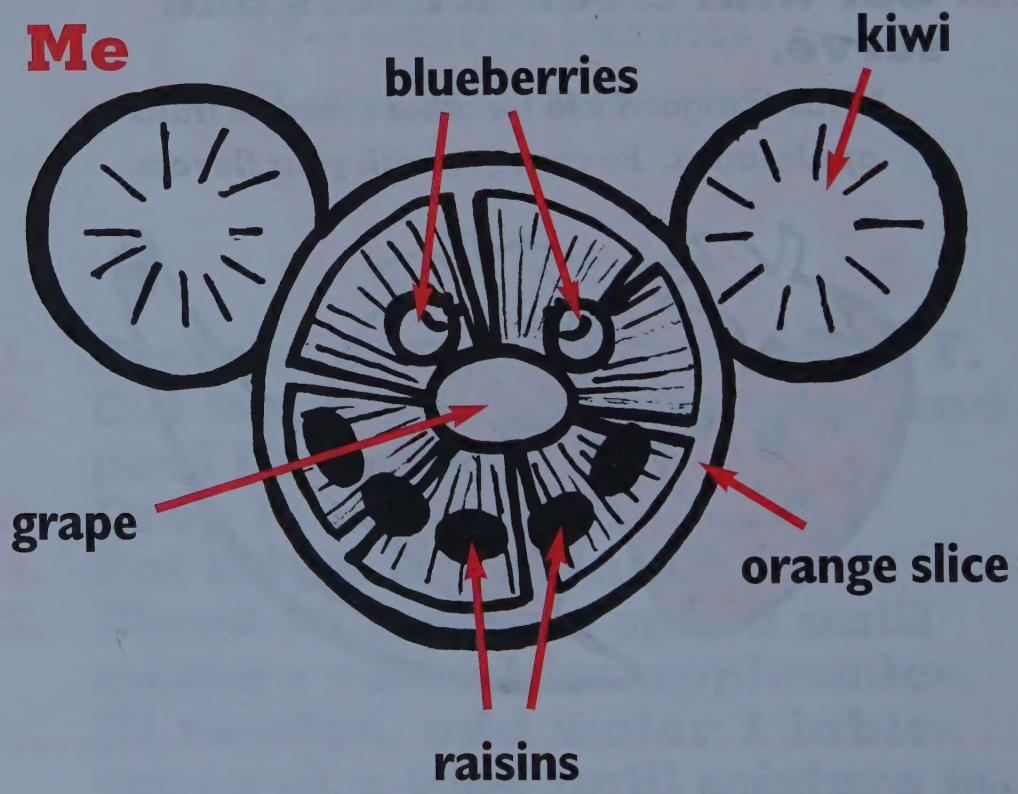
** This is a good use for other overripe fruits or applesauce. Be creative with your flavors.*

"If anyone belongs to Christ, there is a new creation. The old things have gone, everything is made new."

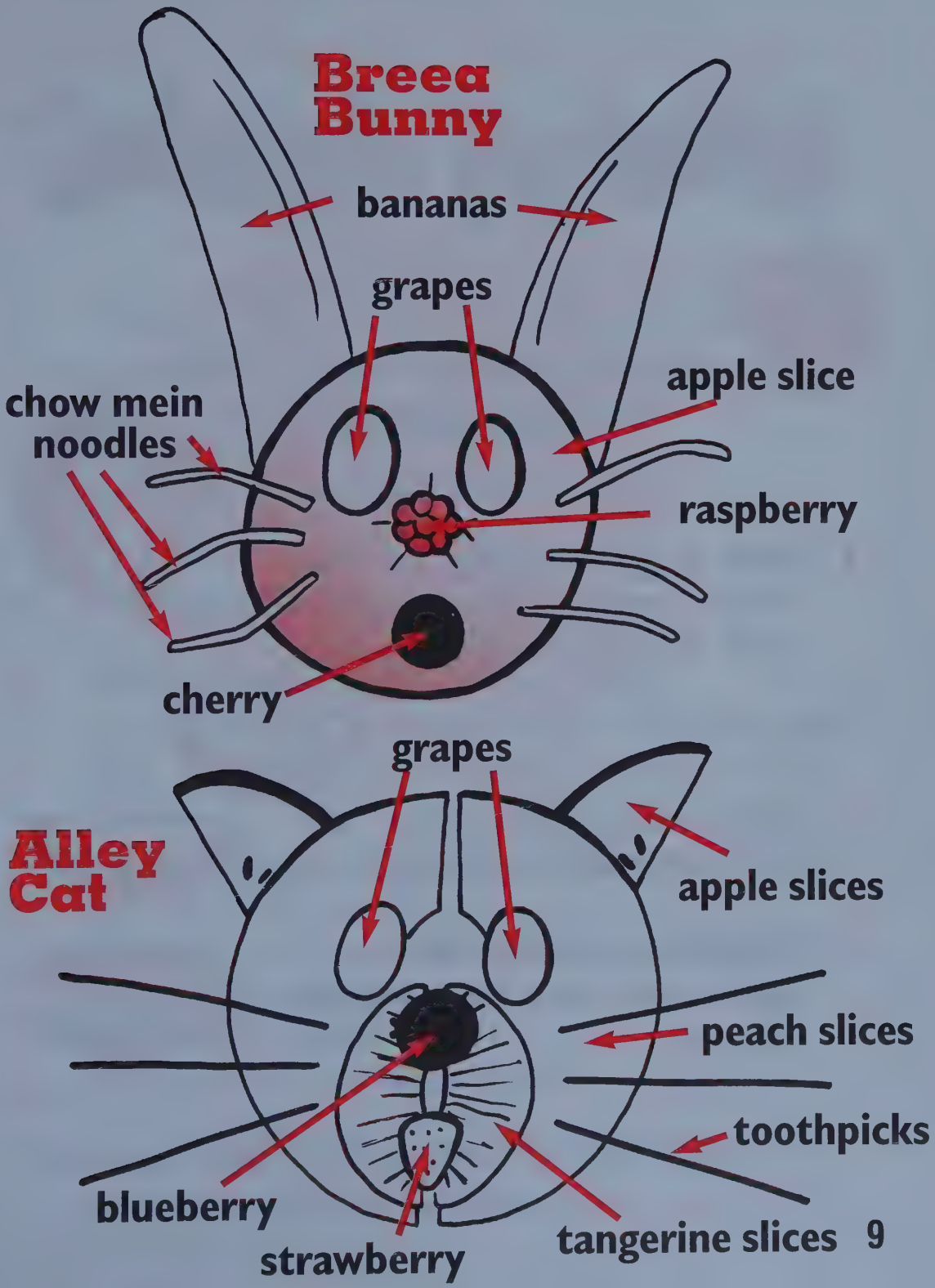
2 Corinthians 5:17

Fruity Friends

You can make my friends and me with fruit.
Ask a grown-up to help you cut.



"Every good tree produces good fruit."
Matthew 7:17a


Breea Bunny
bananas
grapes
apple slice
chow mein noodles
raspberry
cherry
Alley Cat
grapes
apple slices
peach slices
toothpicks
blueberry
strawberry
tangerine slices

Happy Apples

YOU WILL NEED:

½ cup creamy peanut butter
miniature marshmallows

DIRECTIONS:

1. **Ask a grown-up to cut your apple into eight slices and remove the cores.**

2. **Spread peanut butter on one side of each slice.**

3. **Place marshmallows between the two apple slices.**

"A happy heart makes a face look cheerful."
Proverbs 15:13

Banana Pudding

YOU WILL NEED:

1 box cook and serve vanilla pudding
(you may substitute instant vanilla pudding)
2 bananas, sliced
vanilla wafers
nutmeg

DIRECTIONS:

1. Prepare vanilla pudding according to package directions.
2. Put a layer of vanilla wafers in a bowl.
3. Put half of banana slices on top of vanilla wafers.
4. Spoon half of vanilla pudding on top of bananas.
5. Repeat layers.
6. Sprinkle on nutmeg.

"Listen carefully to wisdom." Proverbs 2:2a

Fruity Dump Cake

YOU WILL NEED:

1 can crushed pineapple
1 can cherry pie filling
1 package yellow cake mix
1 cup chopped pecans
½ cup margarine

DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. Spray a 13x9x2 inch pan with cooking spray.
3. Dump undrained pineapple into pan and spread evenly.
4. Dump in cherry pie filling and spread evenly.
5. Sprinkle cake mix evenly over cherry pie filling.

6. **Sprinkle pecans over cake mix.**
7. **Cut margarine into thin slices.**
8. **Place dots of butter slices on top of cake mix.**
9. **Bake for 50 minutes or until top is lightly browned.**
10. **Serve warm or at room temperature.**

"Godly people give without holding back."
Proverbs 21:26

Apple Crisp

YOU WILL NEED:

6 apples

1 cup flour

1 teaspoon baking powder

1 egg

1 ½ cup sugar

¾ teaspoon salt

1 ⅓ cup butter

½ teaspoon cinnamon

DIRECTIONS:

1. Ask a grown-up to slice apples for you.
2. Put them in a baking dish.
3. Mix flour, baking powder, egg, sugar, and salt with a fork and sprinkle over apples.

4. **Melt butter and pour on top of the whole thing.**
5. **Sprinkle cinnamon over top.**
6. **Bake 30-40 minutes at 350 degrees F.**

"Don't be proud at all. Be completely gentle. Be patient. Put up with one another in love."
Ephesians 4:2

Easy As Pie

YOU WILL NEED:

1 16-ounce can of peaches or cherries or apples
1 cup flour
½ cup margarine (softened)
1 cup sugar
1 cup milk

DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. Spray a 9x13 inch glass baking dish with cooking spray.
3. Open the can of fruit and pour it into the glass dish.
4. Mix all of the other ingredients together in a large bowl.
5. Pour the mixture over the fruit.

6. **Have a grown-up bake the mixture in the oven for 45 minutes.**
7. **Allow to cool.**

"But the Spirit produces the fruit of love, joy, peace, patience, kindness, goodness, faithfulness, gentleness, and self-control."
Galatians 5:22

Berry Berry Good Relish

YOU WILL NEED:

1 can crushed pineapple (8-ounce)
2 cans whole-berry cranberry sauce (16-ounce each)
grated orange peel
ground ginger
chopped walnuts

DIRECTIONS:

1. Drain juice from 1 can of crushed pineapple.
2. Put pineapple in a medium sized bowl.
3. Add 2 cans of whole-berry cranberry sauce.
4. Add 1 teaspoon grated orange peel to cranberry mixture.

5. **Measure ¼ teaspoon ground ginger.**
6. **Add to cranberry mixture.**
7. **Sprinkle ½ cup coarsely chopped walnuts over mixture.**
8. **Mix well.**
9. **Cover with plastic wrap and chill in refrigerator until ready to eat.**

"Every good gift and every perfect gift is from above." James 1:17

Apple Pizzas

YOU WILL NEED:

1 can of biscuits
1 apple
¼ cup butter
1 teaspoon ground cinnamon
3 teaspoons sugar

DIRECTIONS:

1. Spread out biscuits on a cookie sheet until they are flat like a small pizza.
2. Ask a grown-up to peel the apple and cut it into thin slices.
3. Place apple slices on the dough.
4. Drip a spoonful of butter over each pizza.
5. Mix cinnamon and sugar together in a cup.

6. **Sprinkle some of the cinnamon and sugar mixture over each pizza.**
7. **Bake at 350 degrees F. for 10-12 minutes.**

"Keep me as the apple of thy eye, hide me under the shadow of thy wings." Psalm 17:8

Fruity Fantasy

YOU WILL NEED:

2 cups drained pineapple tidbits
2 cups drained mandarin orange sections
2 cups sliced bananas
1 cup diced maraschino cherries
1 cup shredded coconut
1 cup sour cream
1 bag miniature marshmallows

DIRECTIONS:

1. Mix all of the ingredients together.
2. Allow to stand for one hour or more so fruity flavors will blend.

"God made the fruit." Genesis 1:11

Frozen Delights

Snow Ice Cream 24
Orange Fantasy 25
Strawberry Dream 26
Banana Smoothies 27
Sherbet Watermelon 28
Fizzy Fruit Slushes 30
Chocolate Mint Choice 32
Raspberry Slush 33
Purple Cows 34
Monkey Juice 35
Juicesicles 36

Snow Ice Cream

YOU WILL NEED:

¾ cup dry powdered milk
a few drops of vanilla
a cup of clean loose snow

DIRECTIONS:

Mix all of the ingredients together and then eat.

**Add a little chocolate instant pudding mix to make chocolate ice cream.*

"God says to the snow, 'Fall on the earth.' "
Job 37:6a

Orange Fantasy

YOU WILL NEED:

1 ½ cups orange juice
1 cup orange sherbet

DIRECTIONS:

1. Put ingredients into blender.
2. Put lid on the blender.
3. Blend at medium speed until smooth.
4. Pour into 2 cups.
5. Drink and enjoy!

"Love is kind." 1 Corinthians 13:4

Strawberry Dream

YOU WILL NEED:

2 cups strawberry soda

6 strawberries

2 scoops strawberry ice cream

DIRECTIONS:

1. Cut stems off of strawberries.
2. Put all ingredients into a blender.
3. Put lid on blender.
4. Blend at medium speed until smooth.
5. Pour into 2 cups.
6. Drink and enjoy!

"Love never fails." 1 Corinthians 13:8

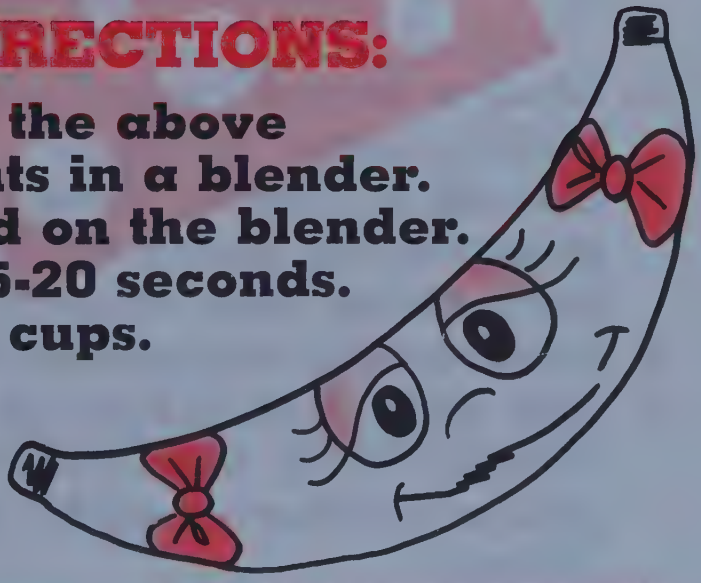
Banana Smoothie

YOU WILL NEED:

4 tablespoons honey
2 ripe bananas
1 cup plain yogurt
1 cup orange juice
several ice cubes

DIRECTIONS:

1. Put all of the above ingredients in a blender.
2. Put the lid on the blender.
3. Mix for 15-20 seconds.
4. Pour into cups.
5. Drink it.



"Create in me a clean heart, O God."
Psalm 51:10

Sherbet Watermelon

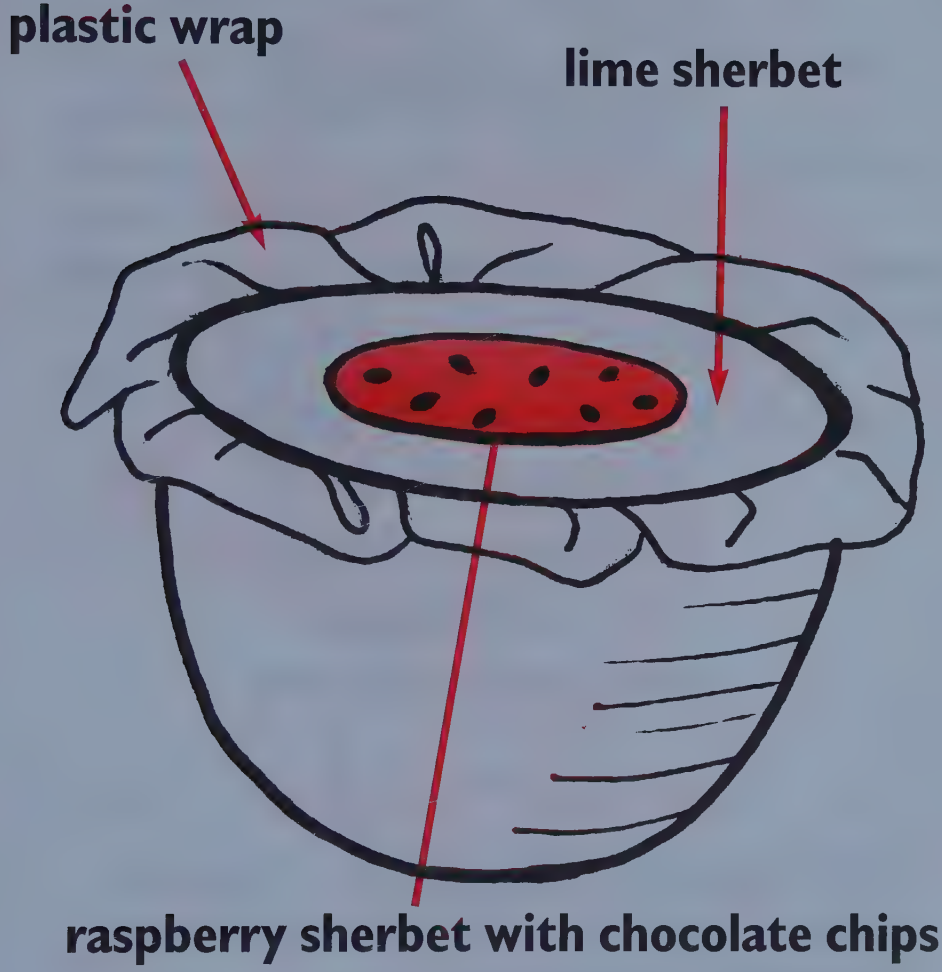
YOU WILL NEED:

2 quarts lime sherbet, softened
2 quarts raspberry sherbet, softened
chocolate chips

DIRECTIONS:

1. Line a large round glass bowl with plastic wrap.
2. Spoon softened lime sherbet around the sides and edges, ¾ inch thick and smooth out.
3. Let harden in refrigerator.
4. Mix together softened raspberry sherbet and chocolate chips and place mixture inside lime sherbet "rind."
5. Freeze for 1½ hours.
6. Turn bowl over and unmold.

7. **Remove plastic wrap.**
8. **Slice like a watermelon.**



"I am the true vine; my Father is the gardener." John 15:1

Fizzy Fruit Slushes

YOU WILL NEED:

1 six-ounce can of frozen pineapple juice concentrate (softened)

1 ½ cups orange juice

1 ½ cups water

1 tablespoon honey

1 ripe banana

lemon-lime soda pop

DIRECTIONS:

1. Put pineapple juice, orange juice, water, and honey in a 2-quart pitcher.
2. Mash banana with a fork and add to pitcher.
3. Mix well.

4. **Pour mixture into a 9x5x3 inch loaf pan.**
5. **Cover with foil.**
6. **Freeze (about 6 hours).**
7. **Remove from freezer and let stand about 20 minutes.**
8. **Scrape the top with a spoon to form a slush.**
9. **Put ⅔ cup slush into a tall glass.**
10. **Finish filling glasses with lemon-lime soda pop.**

** Freeze remaining slush or make 9 (8-ounce) servings.*

"I can do all things through Christ which strengtheneth me." Philippians 4:13

Chocolate Mint Choice

YOU WILL NEED:

2 scoops chocolate mint ice cream

3 tablespoons chocolate syrup

½ cup milk

DIRECTIONS:

1. Put all of the above ingredients in a blender.
2. Put the lid on the blender.
3. Blend at medium speed until smooth.
4. Pour into your cup and enjoy!

"For He Himself is our peace."
Ephesians 2:14

Raspberry Slush

YOU WILL NEED:

1 pint Raspberry Sorbet

½ cup ginger ale

1 teaspoon grated orange peel

DIRECTIONS:

1. **Put the above ingredients in a blender.**
2. **Put the lid on the blender.**
3. **Blend at medium speed until smooth.**
4. **Spoon into 4 small glasses.**
5. **If desired, put whipped cream and a raspberry on the top of each one.**

"Thank the Lord because he is good. His love continues forever. . . He satisfies the thirsty and fills up the hungry." Psalm 107:1,9

Purple Cows

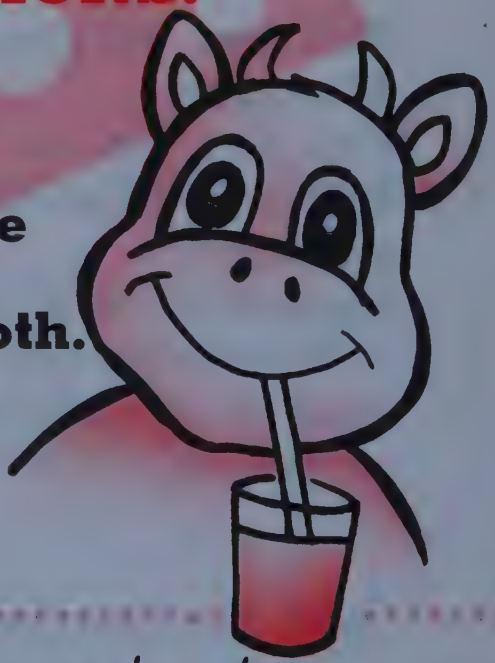
YOU WILL NEED:

2 cups vanilla ice cream (softened)

1 six ounce can of frozen grape juice concentrate

DIRECTIONS:

1. Put the above ingredients in a blender.
2. Put the lid on the blender.
3. Blend until smooth.
4. Pour into cups.
5. Drink it!



"A cheerful heart is good medicine."
Proverbs 17:22

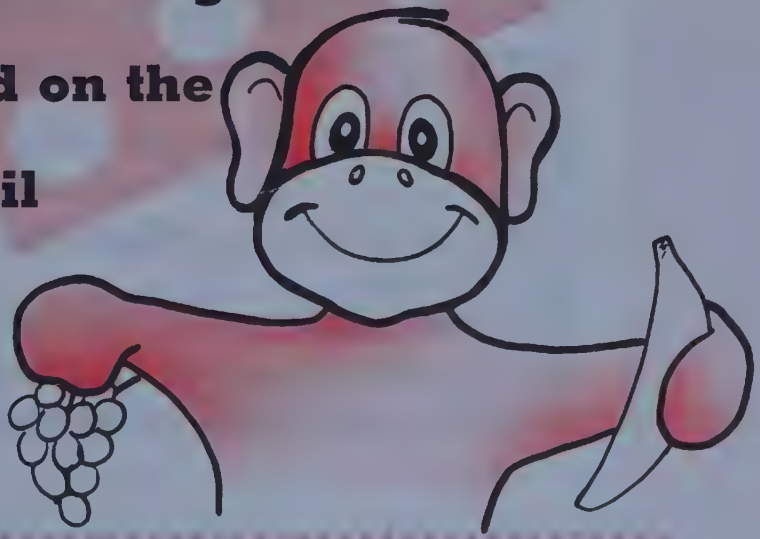
Monkey Juice

YOU WILL NEED:

4 scoops vanilla frozen yogurt
2 bananas
1 cup white grape juice

DIRECTIONS:

1. Put the above ingredients in a blender.
2. Put the lid on the blender.
3. Blend until smooth.
4. Pour into 2 cups.
5. Drink it.



"Whatsoever things are pure . . . think on these things." Philippians 4:8

Juicesicles

DIRECTIONS:

1. Fill an ice cube tray with your favorite juice.
2. Cover with aluminum foil.
3. Poke a toothpick into the center of each cube.
4. Freeze until solid. (about 3 hours)

-or-

if you want a bigger juicesicle

1. Fill a 3-ounce plastic cup ¾ full of juice. (Add a few pieces of fresh fruit if desired.)
2. Cover the top of the cup with aluminum foil.
3. Push a popsicle stick through the center of the foil.
4. Freeze until solid. (about 4 hours)
5. To serve, squeeze the sides of the plastic cup until juicesicle loosens.

"Trustworthy messengers refresh those who send them, like the coolness of snow in the summertime." Proverbs 25:13

Mainly Main Dishes

Chicky Chicky Chicken Quesadillas 38
Yummy Chicken Nuggets 40
Booming Good Drumsticks 42
Eggs In A Nest 44
Extra Easy Quiche 46
Oatmeal Animal Pancakes 48
Personalized Pizza 50
Banana Boat Sandwich 52
Meat & Cheese Pockets 54
Simon's Salmon Patties 56

Chicky, Chicky Chicken Quesadillas

YOU WILL NEED:

1 can condensed cream of chicken soup
1 (10-ounce) can chunk white chicken (drained)
1 ½ cups shredded cheddar-mozzarella cheese
8 flour tortillas

DIRECTIONS:

1. In a small bowl, combine soup, chicken, and ½ cup of cheese.
2. Top half of each tortilla with ¼ cup soup mixture, spreading to within ½ inch of the edge.

3. **Moisten edges of tortillas with water.**
4. **Fold over and press edges down to seal.**

5. **Arrange filled tortillas on 2 large baking sheets.**
6. **Bake at 400 degrees F. for 8 minutes.**
7. **Remove from oven and sprinkle with remaining cheese.**

"I will sing to the Lord, He has been so good to me." Psalm 13:6

Yummy Chicken Nuggets

(Ask a grown-up to make these for you. They are yummy to your tummy and easy too!)

YOU WILL NEED:

4 chicken breasts

¼ cup milk

1 egg

½ stick butter (melted)

1 cup Italian bread crumbs

Parmesan cheese

cooking spray

DIRECTIONS:

1. **Preheat oven to 350 degrees F.**
2. **Spray cookie sheet with cooking spray.**
3. **Cut chicken breasts into bite size pieces.**

4. **Roll chicken pieces in milk.**
5. **Roll coated chicken pieces in bread crumbs.**
6. **Place them on the sprayed cookie sheet and sprinkle with lots of parmesan cheese.**
7. **Drizzle butter on each piece.**
8. **Bake for 20-25 minutes.**

"Your heavenly Father knoweth that ye have need of all these things."
Matthew 6:32,33

Booming Good Drumsticks

YOU WILL NEED:

½ cup all-purpose flour
1 teaspoon salt
½ teaspoon paprika
¼ teaspoon pepper
6 chicken drumsticks
¼ cup of margarine (melted)

DIRECTIONS:

1. **Heat the oven to 425 degrees F.**
2. **Mix flour, salt, paprika, and pepper in a bowl.**
3. **Dip chicken drumsticks into margarine.**
4. **Roll drumsticks in flour mixture to coat them.**
5. **Arrange on an ungreased pan.**
6. **Bake about 50 minutes.**

"Every creature that had the breath of life came to Noah in the boat in groups of two."
Genesis 7:15

Eggs In A Nest

YOU WILL NEED:

1 slice of bread
1 teaspoon butter
1 egg
a pinch of salt

DIRECTIONS:

1. Use your favorite 3-inch cookie cutter to cut a shape out of the bread.
2. Ask a grown-up to melt butter in a frying pan.
3. Put the bread in the pan and break an egg into the hole.
4. Toast until lightly browned.

5. **When the egg is cooked on the bottom, flip the egg and nest to toast the other side and finish cooking the egg (about one minute).**
6. **Salt if desired.**

"Or if your children ask for an egg, would you give them a scorpion?" Luke 11:12

Extra Easy Quiche

YOU WILL NEED:

1 ½ cups milk

3 eggs

½ cup melted margarine

½ cup all-purpose baking mix

1 cup grated cheese

½ cup crumbled bacon

¼ teaspoon salt and pepper

*You may also add onion, green pepper or mushrooms if desired.

DIRECTIONS:

1. **Mix all of the ingredients together in a medium bowl.**
2. **Spray pie pan with cooking spray.**
3. **Pour mixture inside.**
4. **Bake at 350 degrees F. for 45 minutes, until set.**

"Fill us with your love every morning.
Then we will sing and rejoice all our lives."
Psalm 90:14

Oatmeal Animal Pancakes

YOU WILL NEED:

½ cup all-purpose flour
½ cup quick-cooking oats
¾ cup buttermilk
¼ cup milk
1 tablespoon sugar
2 tablespoons vegetable oil
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 egg

DIRECTIONS:

1. Put all ingredients in a medium bowl.
2. Stir until smooth.

3. **Have a grown-up heat an electric skillet to 350 degrees F. or use a hot griddle to bake pancakes.**
4. **Spray with cooking spray.**
5. **For each pancake, pour about ¼ cup to ½ cup of batter onto the skillet.**

**Be creative and make some of your favorite animal shapes. I suggest trying these:*

6. **Cook until pancakes puff up and are dry around the edges.**
7. **Turn and cook the other side until golden brown.**
8. **Serve with butter and syrup, peanut butter, or applesauce.**

**Makes about 10 pancakes.*

"Then God said, 'Let the earth be filled with animals, each producing more of its own kind."

Personalized Pizza

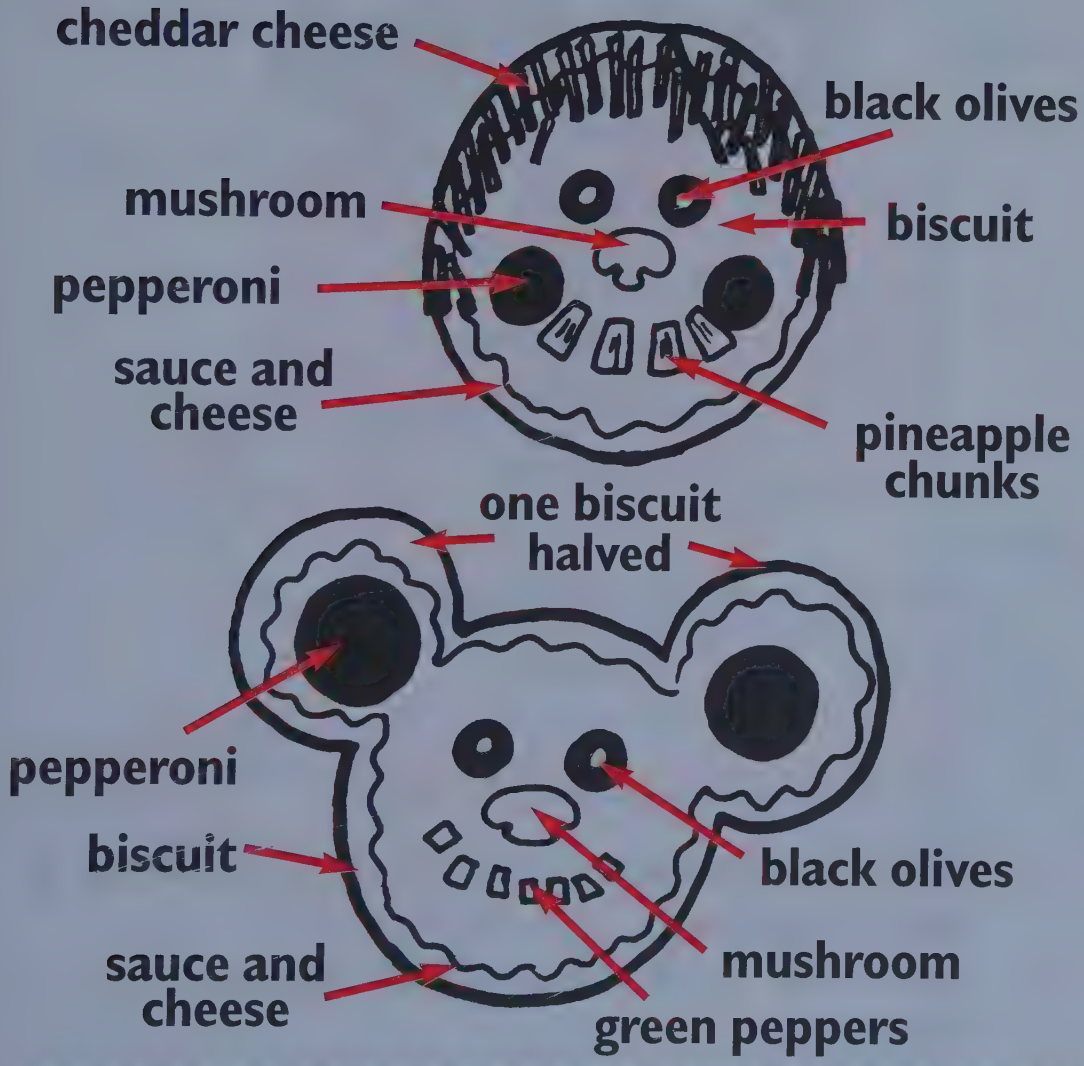
YOU WILL NEED:

canned biscuits
pizza sauce
mozzarella cheese
your favorite toppings

DIRECTIONS:

1. Flatten biscuits on a sheet of waxed paper and then put them on a cookie sheet. (If you make me you will need to tear a biscuit in half and flatten each piece to make my ears.)
2. Spread pizza sauce on top of dough and then sprinkle with mozzarella cheese.
3. Add toppings to make pizzas look like you or me or whatever you want.

4. Bake at 375 degrees for 10-15 minutes or until edges are lightly browned.



"I praise you because you made me in an amazing and wonderful way." Psalm 139:14a

Banana Boat Sandwich

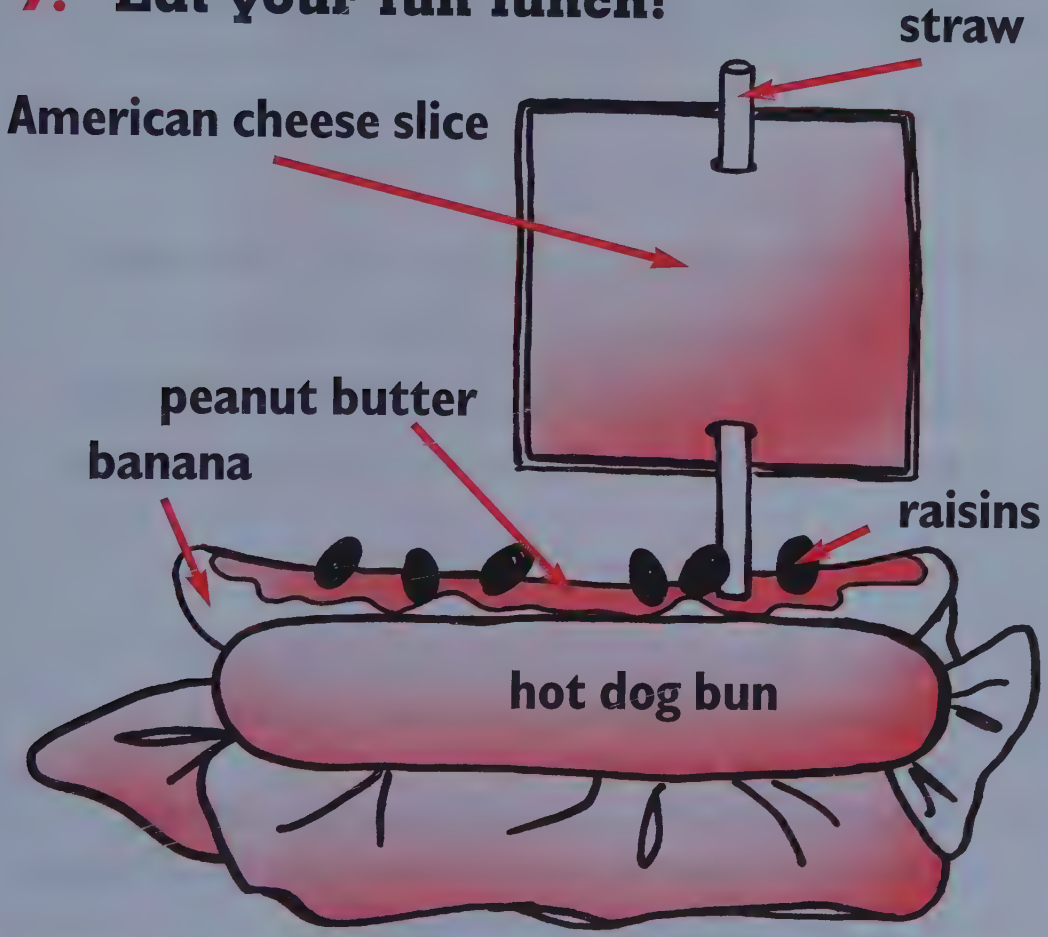
YOU WILL NEED:

a hot dog bun
a banana
peanut butter
raisins
lettuce
American cheese slice
straw

DIRECTIONS:

1. Peel a banana and lay it inside a hot dog bun.
2. Spread peanut butter on the banana.
3. Add raisin passengers.
4. Stick a drinking straw into the banana.

5. **Put an American cheese slice sail on the straw.**
6. **Set your banana boat on a leaf of lettuce pond.**
7. **Eat your fun lunch!**



"Then Jesus got up and gave a command to the wind and the waves, and it became completely calm." Matthew 8:26b

Meat & Cheese Pockets

YOU WILL NEED:

1 can (10-ounce) refrigerated pizza cust

¼ cup grated Parmesan cheese

4 ounces of thinly sliced American cheese

8 ounces of thinly sliced roast beef or ham

DIRECTIONS:

1. Heat oven to 425 degrees F.
2. Spray a cookie sheet with cooking spray.
3. Unroll pizza crust on greased cookie sheet and stretch to form a 15x10 inch rectangle.
4. Sprinkle with Parmesan cheese.
5. Layer American cheese and your choice of meat down center of crust.

6. **Fold crust over meat and pinch all edges to seal.**
7. **Make small cuts across top to vent.**
8. **Bake for 12-15 minutes or until browned.**
9. **Let cool slightly before cutting.**
10. **Makes 6 servings.**

"Help One Another." Galatians 5:13

Simon's Salmon Patties

YOU WILL NEED:

1 can salmon
1 egg
½ cup crushed crackers
1 tablespoon onion (optional)

DIRECTIONS:

1. **Ask a grown-up to drain salmon and remove the skin and bones.**
2. **Mix all of the ingredients together in a medium bowl.**
3. **Spray cookie sheet with cooking spray.**
4. **Shape into 6 circles and place on cookie sheet.**
5. **Bake for 30 minutes at 350 degrees F.**

"When Jesus had finished speaking, he said to Simon, 'Take the boat into deep water, and put your nets in the water to catch some fish.'" Luke 5:4

Lip-Lickin' Breads

Rockin' Raisin Muffins 58
Corn Bread 60
Blueberry Coffee Cake 61
Sissy Monk Monk Bread 62
Rainbow Toast 64
Fluffy Cloud Donuts 66
Breadstick Alphabet 68
Strawberry Bread 70

Rockin' Raisin Muffins

YOU WILL NEED:

1 cup of crushed bran cereal

⅔ cup of milk

⅔ cup all-purpose flour

½ cup raisins

¼ cup packed brown sugar

¼ cup margarine (softened)

1 ½ teaspoons baking powder

¼ teaspoon salt

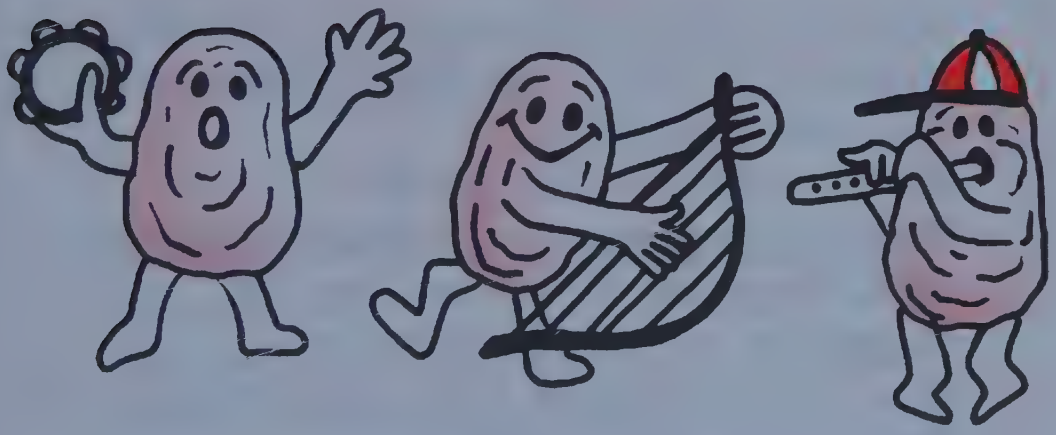
1 egg

DIRECTIONS:

1. Heat oven to 400 degrees F.
2. Grease bottoms only of 8 medium muffin cups, or line with paper baking cups.
3. Mix cereal and milk in a medium

bowl; leave it there until cereal is slightly softened.

4. Stir in remaining ingredients until flour is moistened (batter will be lumpy.)
5. Fill muffin cups ⅔ full.
6. Bake for 20 minutes.
7. Remove from pan.
8. Eat!



"Praise him with tambourines and dancing; praise him with stringed instruments and flutes." Psalm 150:4

Corn Bread

YOU WILL NEED:

2 cups self-rising cornmeal mix
1 cup self-rising flour
1 cup milk

DIRECTIONS:

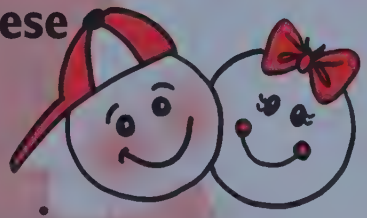
1. Mix the ingredients in a bowl.
2. Spray square baking dish with cooking spray.
3. Pour mixture in dish.
4. Ask a grown-up to bake it in a 400 degree F. oven for 30 minutes or until brown.
5. Cut corn bread into squares.
6. Spread with butter.

"As for me and my family, we will serve the Lord." Joshua 24:15

Blueberry Coffee Cake

YOU WILL NEED:

1 box butter cake mix
1 box vanilla instant pudding
8 ounces cream cheese
3 eggs
½ cup oil
1 ½ to 2 cups blueberries
(drain well if not fresh)



DIRECTIONS:

1. Mix all of the ingredients together.
2. Grease and flour bundt pan.
3. Pour mixture inside.
4. Bake at 325 degrees F. for 1 hour.

"You must be happy with what you have."
1 Timothy 6:6

Sissy Monk Monk Bread

YOU WILL NEED:

4 cans of biscuits

1 ⅔ cups sugar

½ cup chopped pecans

2 teaspoon cinnamon

1 ½ sticks margarine

DIRECTIONS:

1. Cut biscuits into 4 pieces and drop in a plastic bag.
2. Mix ⅔ cup sugar, 1 teaspoon cinnamon and nuts together. Pour on top of biscuits.
3. Shake bag until all of the sugar mixture is taken up by the biscuits.
4. Spray a Bundt pan or an oblong pan with cooking spray. Dump the mixture inside and distribute.

5. **Ask a grown-up to boil 1 ½ sticks of margarine, 1 cup of sugar and 1 teaspoon cinnamon together until sugar dissolves.**
6. **Pour over biscuit mixture.**
7. **Bake 30 minutes at 350.**
8. **Cool 10 minutes– turn out.**

EAT LIKE MONKEYS!

"Then you will have plenty to eat and be full. You will praise the name of the Lord your God, who has done miracles for you."
–Joel 2:26

Rainbow Toast

YOU WILL NEED:

white bread
milk
food coloring (red, yellow, blue, and green)

DIRECTIONS:

1. Get four small cups.
2. Add a small amount of milk to each cup.
3. Add a drop or two of red food coloring to one cup and stir with a clean paintbrush.
4. Repeat with the remaining 3 colors.
5. Paint a rainbow on a piece of white bread.
6. Toast in a toaster on light setting.
7. Eat. (Butter your bread if desired.)

"I am putting my rainbow in the clouds as the sign of the agreement between me and the earth." Genesis 9:13

Fluffy Cloud Donuts

YOU WILL NEED:

1 can of biscuits

1 ½ cups vegetable oil

¾ cup of powdered sugar

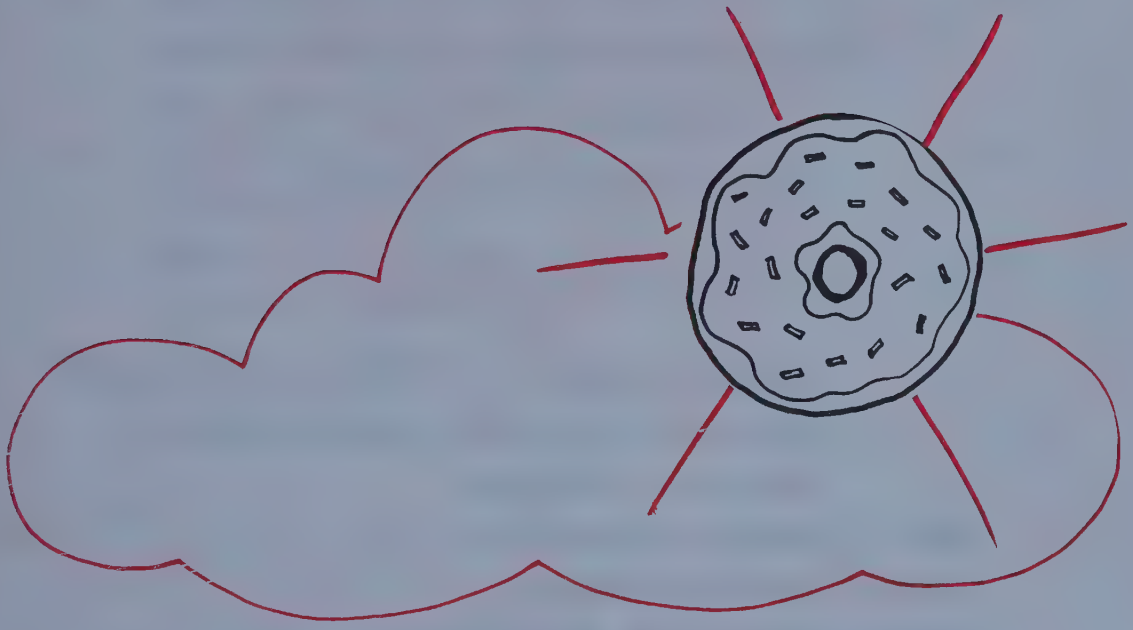
milk

candy sprinkles

DIRECTIONS:

1. Open the can of biscuits and make donut shapes by poking your thumb into the center of each biscuit and making a hole.
2. A grown-up must deep fry the donut shapes in HOT oil, turning them often until they are golden on each side.
3. A grown-up must also remove the donuts from the oil and place them on paper towels.

4. **Pour powdered sugar in a small bowl. Add a little bit of milk at a time and stir. Your glaze is finished when it can be easily drizzled on the donuts.**
5. **Drizzle glaze on the top of donuts while they are still warm.**
6. **Add candy sprinkles if desired.**



"You build your room above the clouds. You make the clouds your chariot, and you ride on the wings of the wind." Psalm 104:3

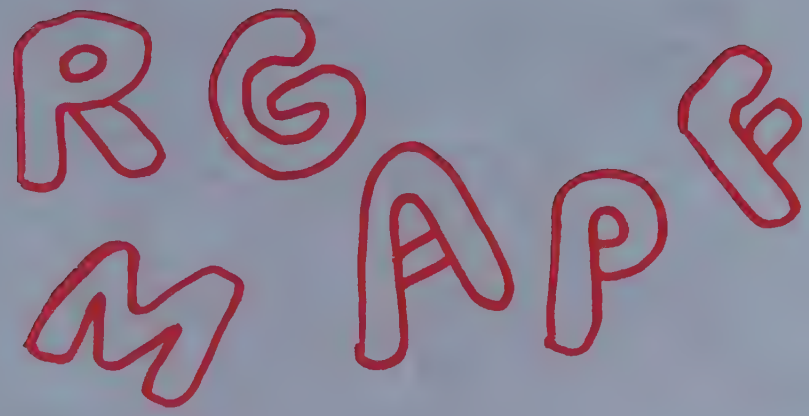
Breadstick Alphabet

YOU WILL NEED:

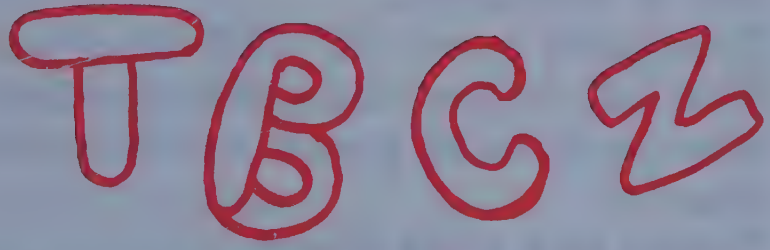
1 can of refrigerated breadsticks
1 tablespoon margarine (melted)
1 tablespoon sugar
½ teaspoon cinnamon

DIRECTIONS:

1. Heat oven to 350 degrees F.
2. Unroll dough, separate to form 8 strips.
3. On a large cookie sheet form each strip into the letters you want to make.
4. Brush dough with margarine.



5. **Mix cinnamon and sugar together in a small bowl.**
6. **Sprinkle mixture over dough.**
7. **Bake for 12-17 minutes or until golden brown.**
8. **Eat.**



"A good name is more desirable than great riches." Proverbs 22:1

Strawberry Bread

YOU WILL NEED:

3 cups flour
3 cups sugar
1 teaspoon baking soda
3 teaspoons cinnamon
1 teaspoon salt
4 eggs
1 ½ cups vegetable oil
2 ten-ounce packages frozen strawberries

DIRECTIONS:

1. Let frozen strawberries defrost for 5 minutes.
2. Preheat oven to 350 degrees F.
3. Mix all ingredients together.
4. Spray 3 loaf pans with cooking spray.
5. Bake for one hour.

Makes 3 large loaves.

"Do good to all." Galatians 6:10

Sneaky Snacks

Candy Icicles 72
Firecracker Sticks 74
Cheese Balls 75
Bird's Nests 76
Ice Cream Clowns 78
Alley's Fur Balls 80
Scotty's Bones 82
Creepy Crawly Spiders 83
Marshmallow Snowmen Buddies 84
Bacon and Eggs 86
Grandma Sue's Baked
Chocolate Pudding 88
Lazy Lizards 90
Sunshine Cookies 92
Lemonade Cookies 94
Nana-Nut Parfaits 96
Nut Crescent Moons 98
Simon's Peanut Butter Cookies 100

Candy Icicles

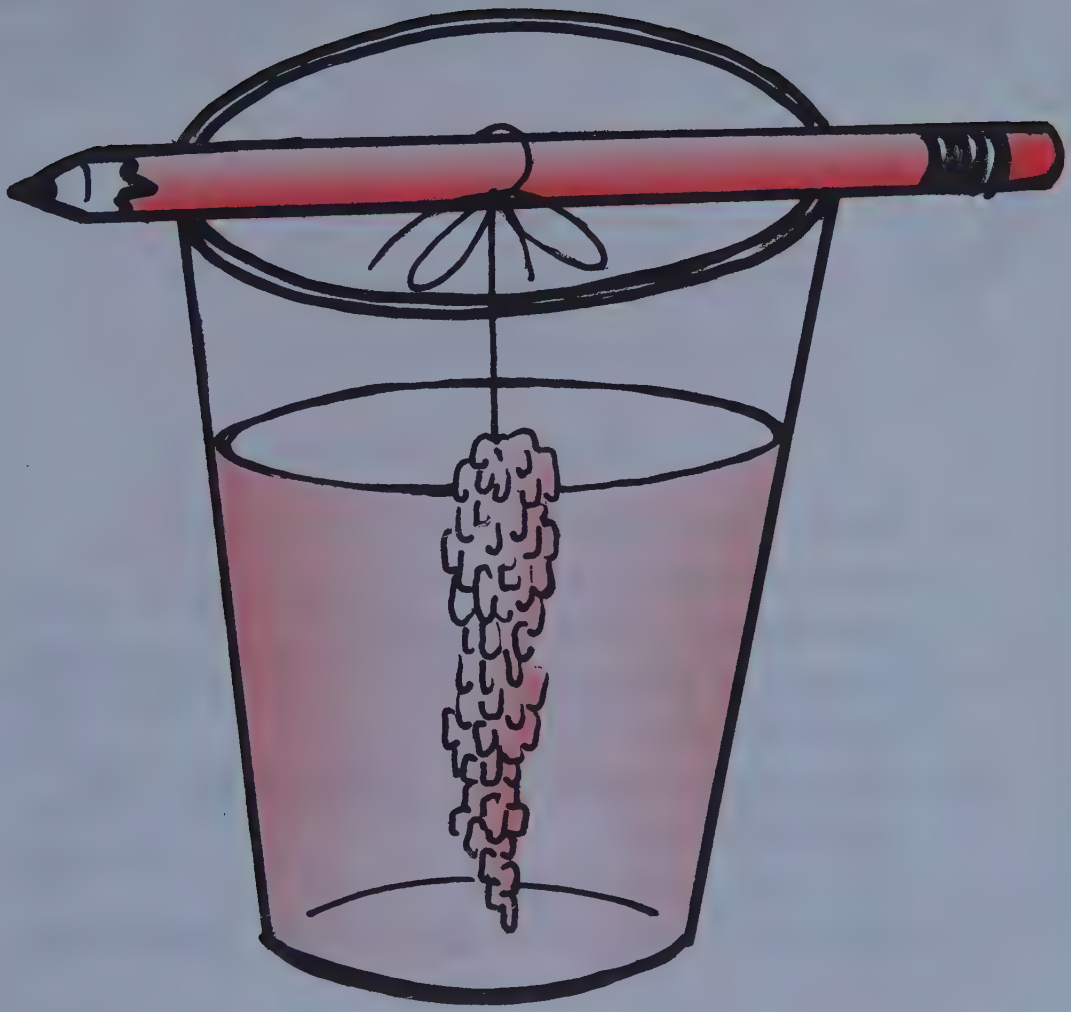
YOU WILL NEED:

2 cups sugar

1 cup water

DIRECTIONS:

1. Ask an adult to boil sugar and water until sugar dissolves.
2. Tie a string to the middle of a pencil.
3. Set pencil across glass top and dangle string in the glass.
4. Pour cooled sugar water into the glass.
5. Put this somewhere that it will be undisturbed.
6. Crystals will form along string and look like an icicle.
7. You can eat the icicle when you are finished watching it grow.



"He spreads the snow like wool and scatters the frost like ashes." Psalm 147:16

Firecracker Sticks

YOU WILL NEED:

1 bag chocolate chips
1 package 8-inch pretzel rods
multi-colored sprinkles

DIRECTIONS:

1. Melt chocolate chips in the microwave according to package directions.
2. Dunk a pretzel rod halfway into chocolate.
3. Sprinkle colored sprinkles on chocolate.
4. Let dry on waxed paper.
5. Repeat with remaining pretzels.

"Let your light so shine before men, that they may see your good works, and glorify your Father." Matthew 5:16

Cheese Balls

YOU WILL NEED:

¼ cup grated cheese

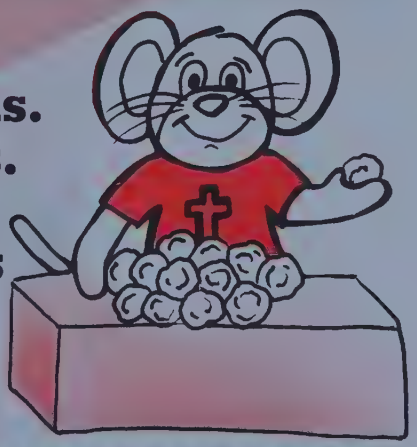
¼ cup flour

¼ cup crisp rice cereal

2 tablespoons melted butter

DIRECTIONS:

1. Mix together all ingredients with a spoon or clean hands.
2. Form into little balls.
3. Bake on cookie sheet at 375 degrees F. for 10 minutes.



"I thank God every time I remember you, always praying with joy for all of you."

Phillippians 1:3-4

Bird's Nests

YOU WILL NEED:

6 large shredded wheat biscuits

¼ cup margarine (softened)

¼ cup light-brown sugar, packed firmly

2 tablespoons honey

½ teaspoon ground cinnamon

jelly beans or your favorite egg-shaped candy

DIRECTIONS:

1. Preheat oven to 375 degrees F.
2. Spray 8 large muffin pan cups with cooking spray.
3. In a large bowl crush the 6 shredded wheat biscuits.

4. **Add butter, brown sugar, honey and cinnamon.**
5. **Divide mixture evenly among muffin cups. Then wet fingertips and push mixture into bottoms and up sides of muffin cups to form baskets.**
6. **Bake 10 minutes.**
7. **Cool.**
8. **Remove baskets from pan and fill with jelly beans or your favorite egg-shaped candy.**

"The sparrows have found a home, and swallows have nests. They raise their young near your altars, Lord All Powerful, my King and my God." Psalm 84:3

Ice Cream Clowns

YOU WILL NEED:

1 package of your favorite cake mix
12 scoops vanilla ice cream
1 package ice cream sugar cones
1 can of aerosol whipped cream
assorted sprinkles, colored decors, mini M&M's, chocolate chips, red hots. . .

DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. Put paper liners in 24 muffin cups.
3. Follow package directions for preparing, baking, and cooling cupcakes.
4. a.)Remove paper from 12 cup cakes.
   b.) Place top-side down on a small plate.

c.) Top with a scoop of ice cream.

d.) Place cone on ice cream for hat.

e.) Spray whipped cream around bottom of cupcake for collar.

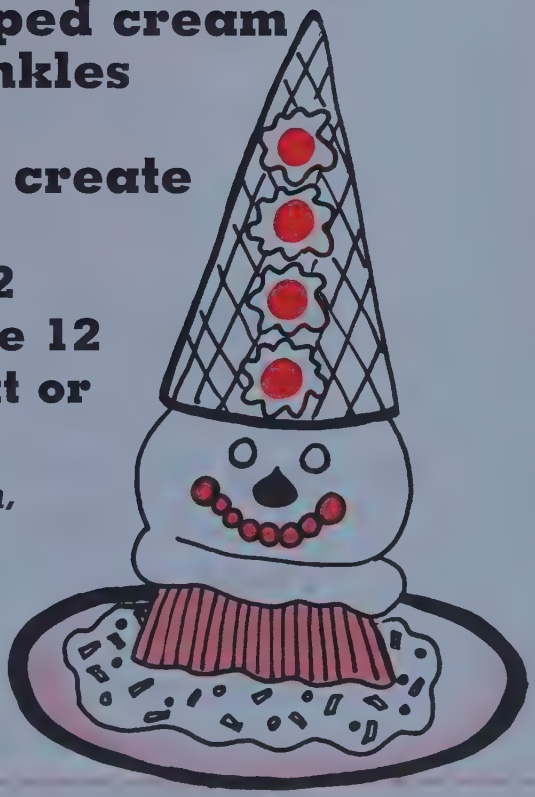
f.) Spray 3 or 4 small dots on the front of cone.

g.) Sprinkle whipped cream with assorted sprinkles and/or decors.

h.) Use candies to create your clown's face.

This recipe makes 12 clowns. You will have 12 extra cupcakes to eat or freeze for later use.

**For easier preparation, make ice cream balls ahead of time. Place in a bowl and return to freezer to firm.*



"Blessed are you who are sad now. You will laugh." Luke 6:21

Alley's Fur Balls

YOU WILL NEED:

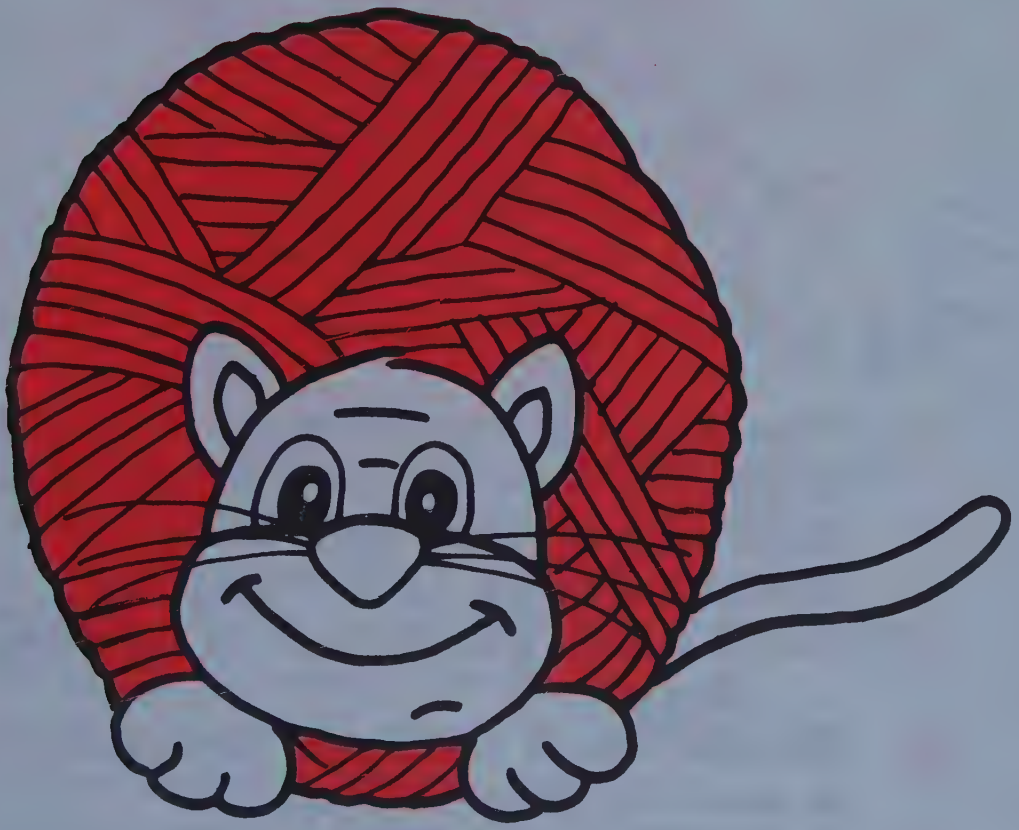
2 six-ounce packages of butterscotch chips,
or, chocolate chips, or, vanilla chips, or,
peanut butter chips
1 five-ounce can of chow mein noodles

DIRECTIONS:

1. **Empty both packages of your favorite flavored chips into a microwave safe dish.**
2. **Ask a grown-up to microwave on high (100%) for 1 minute; stir. Then microwave for one more minute.**
   **If necessary, microwave on high an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred.*
3. **Add the noodles and stir.**

4. **Drop by teaspoonful onto waxed paper to cool and set.**

WHISKER LICKIN' GOOD!



"All people will know that you are my followers if you love each other." John 13:35

Scotty's Bones

YOU WILL NEED:

½ cup peanut butter
½ cup dry milk
1 tablespoon honey
4 graham crackers

DIRECTIONS:

1. Mix peanut butter and dry milk together in a medium size bowl.
2. Add honey and mix well.
3. Divide dough into 6 pieces.
4. Mold each piece into a dog bone shape.
5. Crush the 4 graham crackers in a sealed plastic bag.
6. Sprinkle crumbs on both sides.

"Those who do what is right take good care of their animals." Proverbs 12:10

Creepy Crawly Spiders

YOU WILL NEED:

round crackers
creamy peanut butter
chow mein noodles
raisins

DIRECTIONS:

1. Spread peanut butter on top of one cracker. Place another cracker on top.
2. Stick chow mein noodles into the filling to make legs.
3. Use a dab of peanut butter to stick raisin eyes on top.
4. Make some friends for your spider.

"Do not be afraid." John 14:27

Marshmallow Snowmen Buddies

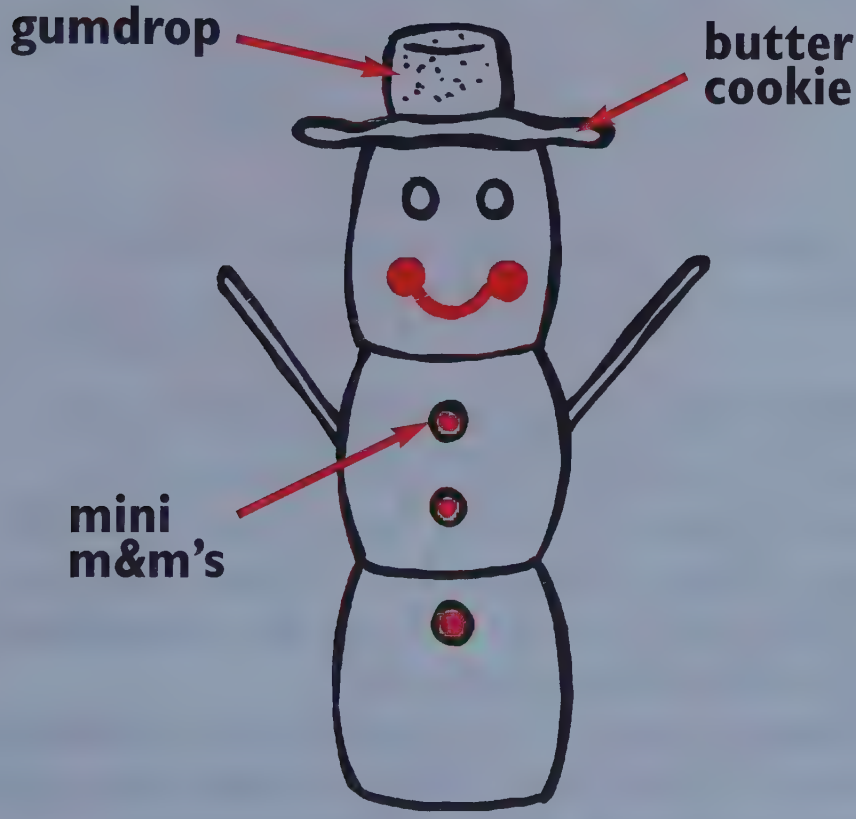
YOU WILL NEED:

marshmallows
butter cookies
gumdrops
miniature M&M's
stick pretzels
a small tube of red icing

DIRECTIONS:

1. Connect 3 marshmallows with pretzels.
2. Use icing to stick a gumdrop on top of a butter cookie for a hat. Stick the hat on the snowman's head using a little more icing.

3. **Use red icing to draw a mouth. Then use small dots of icing to attach eyes, cheeks, and buttons. (see picture)**
4. **Stick pretzel arms in sides of middle marshmallow.**



"Take away my sin, and I will be clean. Wash me, and I will be whiter than snow." Psalm 51:7

Bacon and Eggs

YOU WILL NEED:

white chocolate squares
yellow M&M's
pretzel sticks

DIRECTIONS:

1. With the help of an adult, put white chocolate squares in a microwave safe bowl and melt on High power for 90 seconds, then stir well. Heat for another 15 seconds and stir. Repeat until completely melted.
2. Lay 2 pretzel sticks side by side on a piece of waxed paper.

3. Drop 2 spoonfuls of melted white

chocolate on the pretzels. (The white chocolate will spread by itself and look like fried egg whites.)

4. **Put a yellow M&M in the center of each spoonful of white chocolate.**

5. **Repeat steps with remaining pretzels, white chocolate, and M&M's.**

(It is fun to take these snacks in a covered skillet!)

"Look at the birds. They don't plant or harvest, they don't have storerooms or barns, but God feeds them." Luke 12:24

Grandma Sue's Baked Chocolate Pudding

YOU WILL NEED:

1 cup flour

¼ teaspoon salt

¾ cup sugar

2 teaspoons baking powder

½ cup milk

2 tablespoons butter (softened)

1 teaspoon vanilla

½ cup white sugar

½ cup brown sugar

5 teaspoons cocoa

DIRECTIONS:

1. Mix together the flour, salt, ¾ cup sugar, and baking powder.
2. Add milk, butter, and vanilla.

3. **Stir well.**
4. **Pour into a baking dish.**
5. **In a small bowl, mix together the ½ cup of white sugar, brown sugar, and cocoa.**
6. **Sprinkle this on top of the other mixture.**
7. **Cover the entire mixture with 1 ½ cups of water.**
8. **Bake at 350 degrees for 25-30 minutes.**

"You, your children, and your grandchildren must respect the Lord your God as long as you live." Deuteronomy 6:2a

Lazy Lizards

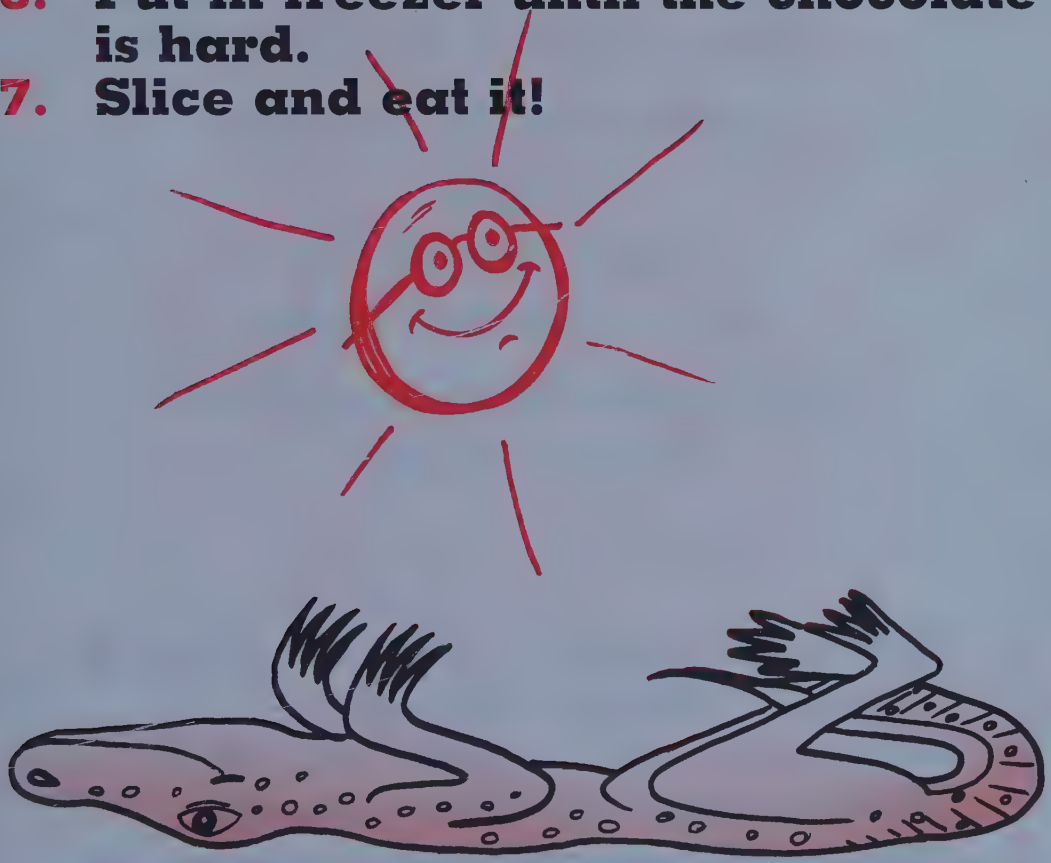
YOU WILL NEED:

1 cup white syrup
1 cup peanut butter
3 cups crisp rice cereal
1 6-ounce package chocolate chips
1 6-ounce package butterscotch chips

DIRECTIONS:

1. Mix white syrup, peanut butter, and cereal in a bowl.
2. Spread the mixture in the bottom of a pan.
3. Put chocolate chips and butterscotch chips in a microwave safe bowl.

4. **Microwave on high for one minute, stir, microwave one more minute.**
5. **After melting chips, pour them over cereal mixture and spread out evenly.**
6. **Put in freezer until the chocolate is hard.**
7. **Slice and eat it!**



"Do everything without finding fault or arguing." Philippians 2:14

Sunshine Cookies

YOU WILL NEED:

1 package lemon cake mix

2 eggs

⅓ cup vegetable oil

1 tablespoon lemon juice

⅓ cup chopped pecans (optional)

powdered sugar

DIRECTIONS:

1. Preheat oven to 375 degrees F.
2. Grease cookie sheets.
3. Mix cake mix, eggs, oil, and lemon juice in a big bowl.
4. Beat with an electric mixer on low speed until well blended.
5. Add nuts and stir with a spoon.
6. Roll into one inch balls.

7. Place 1 inch apart on a cookie sheet.
8. Bake for 6 or 7 minutes or until lightly browned.
9. Cool one minute on a baking sheet.
10. Lightly sprinkle powdered sugar on the top of each cookie.

"He makes His sun rise." Matthew 5:45

Lemonade Cookies

YOU WILL NEED:

1 cup margarine
1 cup sugar
2 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1 six-ounce can frozen lemonade concentrate, thawed (⅔ cup)

DIRECTIONS:

1. Cream butter and sugar together in a large mixing bowl.
2. Add eggs and beat until light and fluffy.
3. Stir together flour and baking soda and add to creamed mixture alternately with ½ cup of the lemonade concentrate.

4. **Spray a cookie sheet with cooking spray.**
5. **Drop by teaspoonfuls onto the cookie sheet.**
6. **Bake at 400 degrees for 8 to 10 minutes.**
7. **Brush hot cookies lightly with remaining lemonade concentrate.**
8. **Sprinkle with a little granulated sugar, if desired.**
9. **Cool.**

Makes around 4 dozen cookies.

"It is written in the Scriptures;
'You must worship the Lord your God
and serve only him.'" Luke 4:8

Nana-Nut Parfaits

YOU WILL NEED:

2 bananas, sliced

1 package instant vanilla pudding

¼ cup chocolate chips

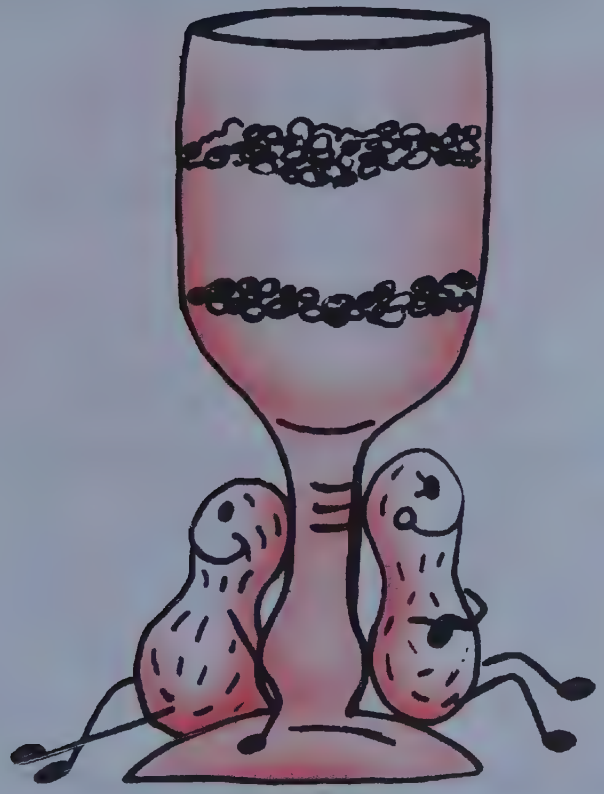
¼ cup peanuts

DIRECTIONS:

1. Prepare pudding according to package directions.
2. Stir banana slices into pudding.
3. Chop peanuts into small pieces.
4. Combine chocolate chips and chopped peanuts.
5. In parfait glasses alternate layers of pudding and peanut mixture (beginning with pudding and ending with peanut

mixture). Use about ½ cup pudding mixture and 1 tablespoon peanut mixture in each parfait.

Makes 6 servings.



"When we have the opportunity to help anyone, we should do it. But we should give special attention to those who are in the family of believers." Galatians 6:10

Nut Crescent Moons

YOU WILL NEED:

1 cup margarine (softened)

⅓ cup sugar

1 teaspoon vanilla

2 cups all-purpose flour

½ cup chopped salted peanuts, pecans, or walnuts

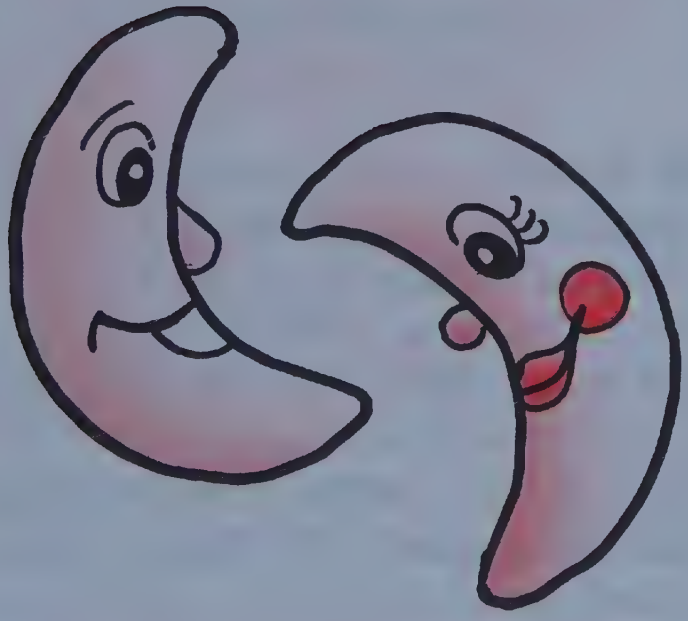
powdered sugar

DIRECTIONS:

1. Cream margarine, sugar, vanilla, and 1 tablespoon water together.
2. Stir in flour and nuts.
3. Mix well.
4. Shape into crescent moon shapes.

5. **Place on an ungreased cookie sheet.**
6. **Bake at 350 degrees F. for 15 to 20 minutes.**
7. **Cool on rack.**
8. **Roll in powdered sugar.**

Makes 60.



"... until the day dawns and the shadows disappear. Song of Solomon 2:17a

Simon's No Bake Peanut Butter Cookies

YOU WILL NEED:

½ cup honey

½ cup peanut butter

3 cups crisp rice cereal

DIRECTIONS:

1. **Mix honey and peanut butter together in a medium size bowl.**
2. **Add the crisp rice cereal.**
3. **Stir with a wooden spoon.**
4. **Roll into small balls and lay the balls on waxed paper.**
5. **Press down with the bottom of a drinking glass to form flat, round cookies.**

NIBBLE, NIBBLE, CRUNCH . . .

"Pleasant words are like honey. They are sweet to the spirit and bring healing to the body." Proverbs 16:24

Just For Fun Stuff!

Super Duper Tempera Paint 102
Salt Paint 103
Bubbles 104
Corn Syrup Paint 105
Soap Flakes Finger Paint 106
Multi-Colored Crayons 108
Sidewalk Chalk 109
Clown Make-Up 110
Peanut Butter Play Dough 111
Baker's Clay Play Dough 112
Soap & Sawdust Clay 113
Perfect Play Dough 114
Cinnamon Decorations 116
Crystal Garden 118

Super Duper Tempera Paint

YOU WILL NEED:

2 cups dry tempera paint
1 cup liquid starch
1 cup clear liquid soap

DIRECTIONS:

1. **Mix the paint and soap.**
2. **Add starch and stir.**
3. **If the mixture is too thick, add more liquid soap (but do not add water).**
4. **Store in a one-pound coffee can with the plastic lid on top.**

** Perfect paint if you want paint that doesn't run when used on an easel, brighter colors, and easy clean up!*

"For by Him all things were created."
Colossians 1:16

Salt Paint

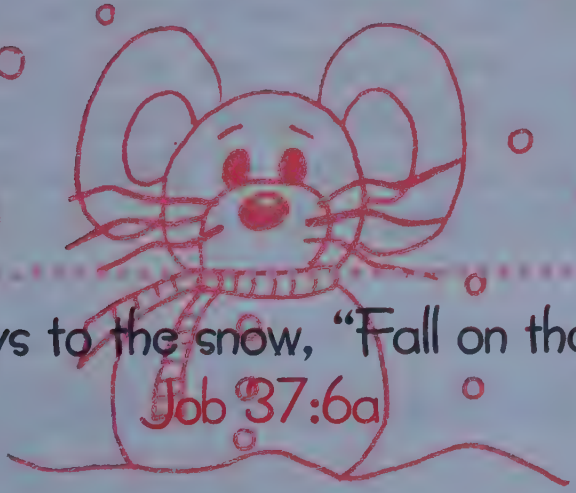
YOU WILL NEED:

2 teaspoons salt
1 teaspoon liquid starch
a few drops of tempera paint

DIRECTIONS:

1. **Mix the ingredients together.**
2. **Paint on colored paper using a paint brush.**

** Salt paint makes winter pictures look like they are "shiney" and "icy."*



[God] says to the snow, "Fall on the earth."
Job 37:6a

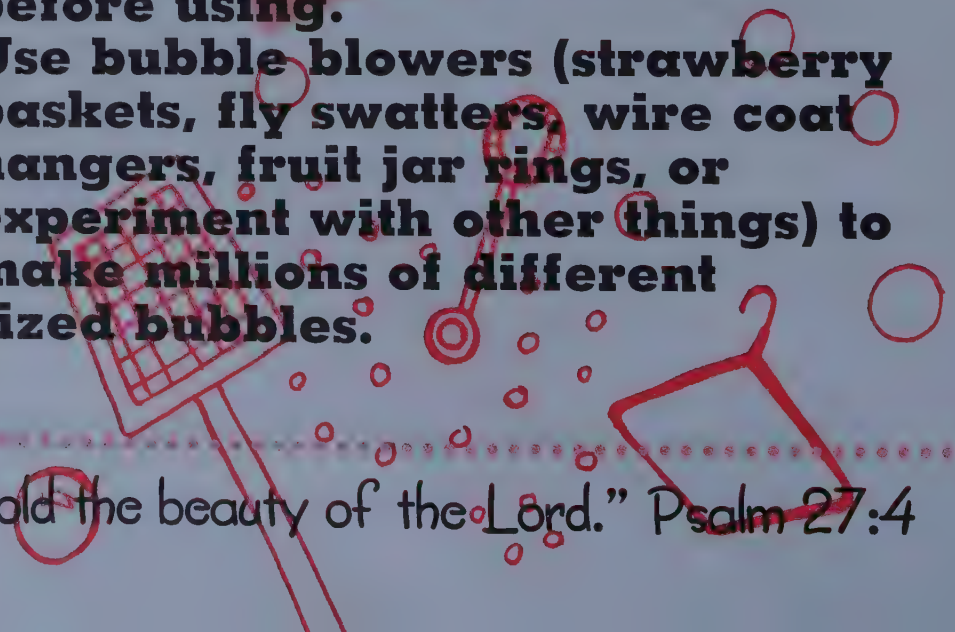
Bubbles

YOU WILL NEED:

2 cups Joy dishwashing liquid
6 cups water
¾ cup white corn syrup

DIRECTIONS:

1. **Mix the ingredients in a bucket.**
2. **Stir well and let sit awhile before using.**
3. **Use bubble blowers (strawberry baskets, fly swatters, wire coat hangers, fruit jar rings, or experiment with other things) to make millions of different sized bubbles.**



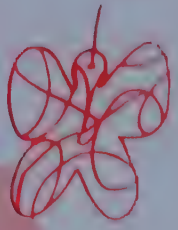
"Behold the beauty of the Lord." Psalm 27:4

Corn Syrup Paint

YOU WILL NEED:

corn syrup

a few drops of food coloring



DIRECTIONS:

1. **Mix a few drops of your favorite color into some corn syrup.**
2. **Mix up a few different colors and then paint on paper plates.**
3. **Let your design dry for 5 days.**
4. **Trace a design on the bottom of your plate and then cut out the design.**
5. **Hang finished artwork in your window.**

**** This will make beautiful paint.***

"Even a child is known by his doings."

Proverbs 20:11

Soap Flakes Finger Paint

YOU WILL NEED:

1 ½ cups dry laundry starch
water
1 ½ cups soap flakes
1 quart boiling water
food coloring

DIRECTIONS:

1. Mix starch with enough cold water to make a paste.
2. A grown-up should add the boiling water and stir until clear.
3. Cool.
4. Add soap flakes and a few drops of food coloring.
5. Mix well.
6. Paint with fingers.

7. Store in a tightly sealed container.

"The man of God may be . . . thoroughly furnished unto all good works." 2 Timothy 3:17

Multi-colored Crayons

YOU WILL NEED:

old crayons (with no paper on them)
paper cupcake liners

DIRECTIONS:

1. Place liners in a muffin tin.
2. Put a variety of crayon pieces in each liner.
3. Melt the crayons in an oven heated to 250 degrees F.
4. When melted, remove from oven and cool.
5. After the crayons cool, peel off the paper and you have new colorful chunky crayons.

"The Lord is my rock." 2 Samuel 22:2

Sidewalk Chalk

YOU WILL NEED:

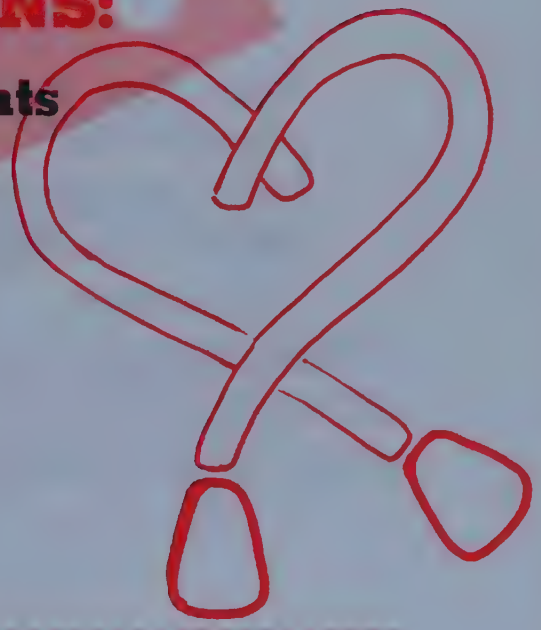
3 tablespoons plaster of paris

3 tablespoons water

2 tablespoons powdered tempera paint

DIRECTIONS:

1. Mix these ingredients well in a waxed paper cup or styrofoam cup.
2. Let dry completely.
3. Peel cup away and DRAW!



"Trust in the Lord with all of your heart."
Proverbs 3:5

Clown Make-up

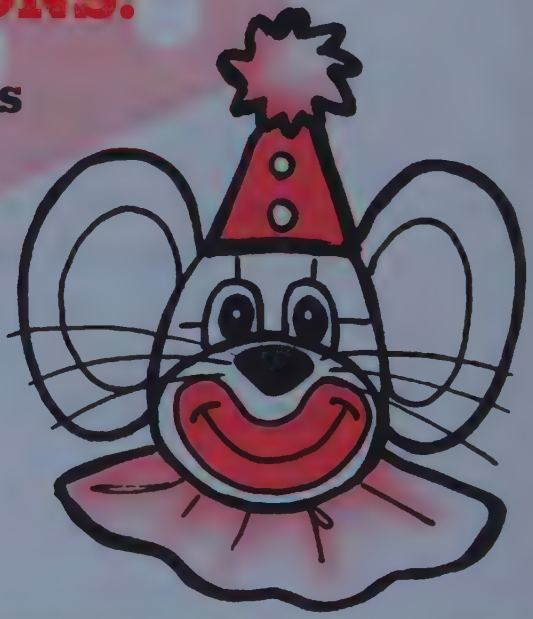
YOU WILL NEED:

1 tablespoon shortening
2 tablespoons cornstarch
a few drops of food coloring

DIRECTIONS:

1. **Mix the ingredients together.**
2. **Use fingertips to paint designs on faces.**

** This mixture washes off easily with warm water and soap.*



"You have put gladness in my heart."
Psalm 4:7

Peanut Butter Play Dough

YOU WILL NEED:

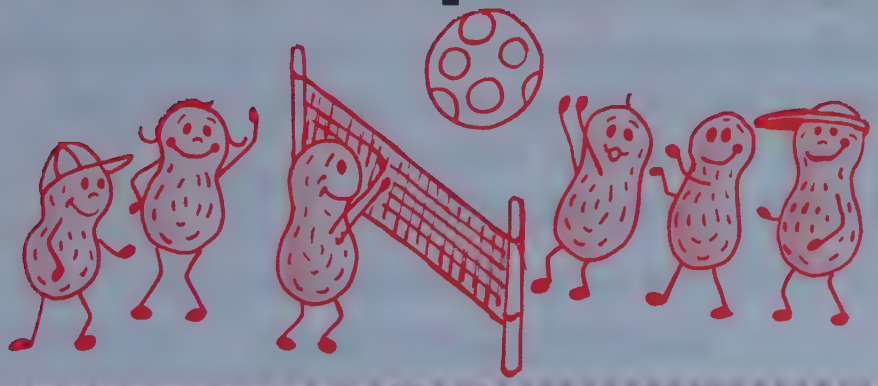
2 cups honey

3 cups peanut butter

4 cups dry powdered milk

DIRECTIONS:

1. **Mix ingredients together in a big bowl.**
2. **Form into shapes and then eat.**



"Let everyone know how gentle you are."
Philippians 4:5

Baker's Clay Play Dough

YOU WILL NEED:

1 cup water
2 cups sugar
3 cups flour

DIRECTIONS:

1. **Mix the ingredients together in a big bowl.**
2. **Form into shapes.**
3. **Ask a grown-up to bake it in the oven at 300 degrees F. for one hour or until hard.**
4. **After it cools, paint it.**

** Keep the extra dough in a sealed plastic bag.*

"Agree with one another. Live in peace."
2 Corinthians 13:11

Soap & Sawdust Clay

YOU WILL NEED:

1 ½ cups Ivory Soap Flakes

1 ½ cups sawdust

water

DIRECTIONS:

1. **Mix enough water into soap flakes to make a thick creamy mixture.**
2. **Whip soap with a wire whisk until it is stiff and fluffy.**
3. **Mix in sawdust.**
4. **Make shapes with the mixture.**
5. **Let the shapes dry for several days.**

"All things work together for good to them that love God." Romans 8:28

Perfect Play Dough

YOU WILL NEED:

1 cup flour

½ cup salt

1 cup water

1 tablespoon cooking oil

2 teaspoons cream of tartar

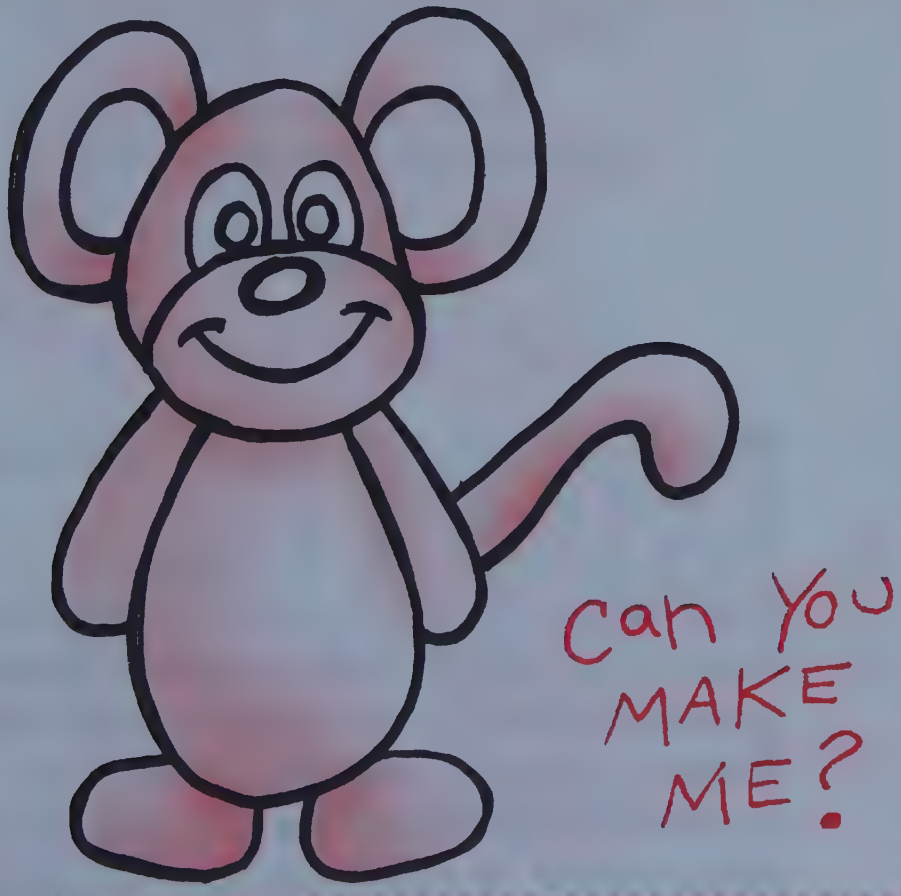
a few drops of your favorite color food coloring (or a package of Kool-aid)

DIRECTIONS:

1. Mix the dry ingredients in a saucepan.
2. Add the other ingredients and stir.
3. Have a grown-up cook the mixture over medium-low heat for two or three minutes, stirring constantly. (The mixture will form a ball.)

4. **Drop on waxed paper.**
5. **Knead to remove lumps and make dough soft and smooth.**
6. **Make something neat.**
7. **Store in plastic containers with lids.**

** Keep the extra dough in a sealed plastic bag.*



"Be . . . doers of the word, and not hearers only." James 1:22

Cinnamon Decorations

YOU WILL NEED:

1 cup cinnamon

4 tablespoons white glue

¾ to 1 cup water

DIRECTIONS:

1. Mix ingredients until uniform brown in color.
2. Chill dough for 2 hours.
3. Roll dough to ⅜-inch thickness.
4. Cut into desired shapes with your favorite cookie cutters.
5. Use a sharp object (such as a toothpick) to punch a hole for inserting a ribbon for hanging.
6. Place on waxed paper and dry at room temperature for 4 days.

7. **Turn shapes over twice a day to prevent curling.**
8. **You can either leave your decoration like this, paint it, or glitter it.**

** The cut-out looks really neat as a hanging decoration. They are also great smelling room fresheners!*

"Our offering to God is this: We are the sweet smell of Christ." 2 Corinthians 2:15a

Crystal Garden

YOU WILL NEED:

a glass dish (fish bowls work well)
charcoal (cracked open)
4 tablespoons salt
4 tablespoons water
2 tablespoons clear ammonia
4 tablespoons laundry bluing
food coloring (optional)

DIRECTIONS:

1. **Place the cracked charcoal in a glass dish or fishbowl, rough side up. Use enough to cover bottom.**
2. **Mix the salt, water, ammonia, and bluing together in a bowl. Stir well to dissolve as much salt as possible.**

(For safety reasons, children should only crack charcoal and help measure salt and water.)

3. **Pour mixture over the charcoal.**
4. **If you want colored crystals, add a few drops of food coloring in spots.**
   (Do not use red.)
5. **Place dish where it will not be bumped.**
6. **These crystals will begin to grow in a few hours and will continue to grow for several days as the liquid evaporates.**
   **These look like beautiful sea coral.*

"[God] does wonders that cannot be understood; he does so many miracles they cannot be counted." Job 9:10

Jewelry Dough

YOU WILL NEED:

¾ cup flour

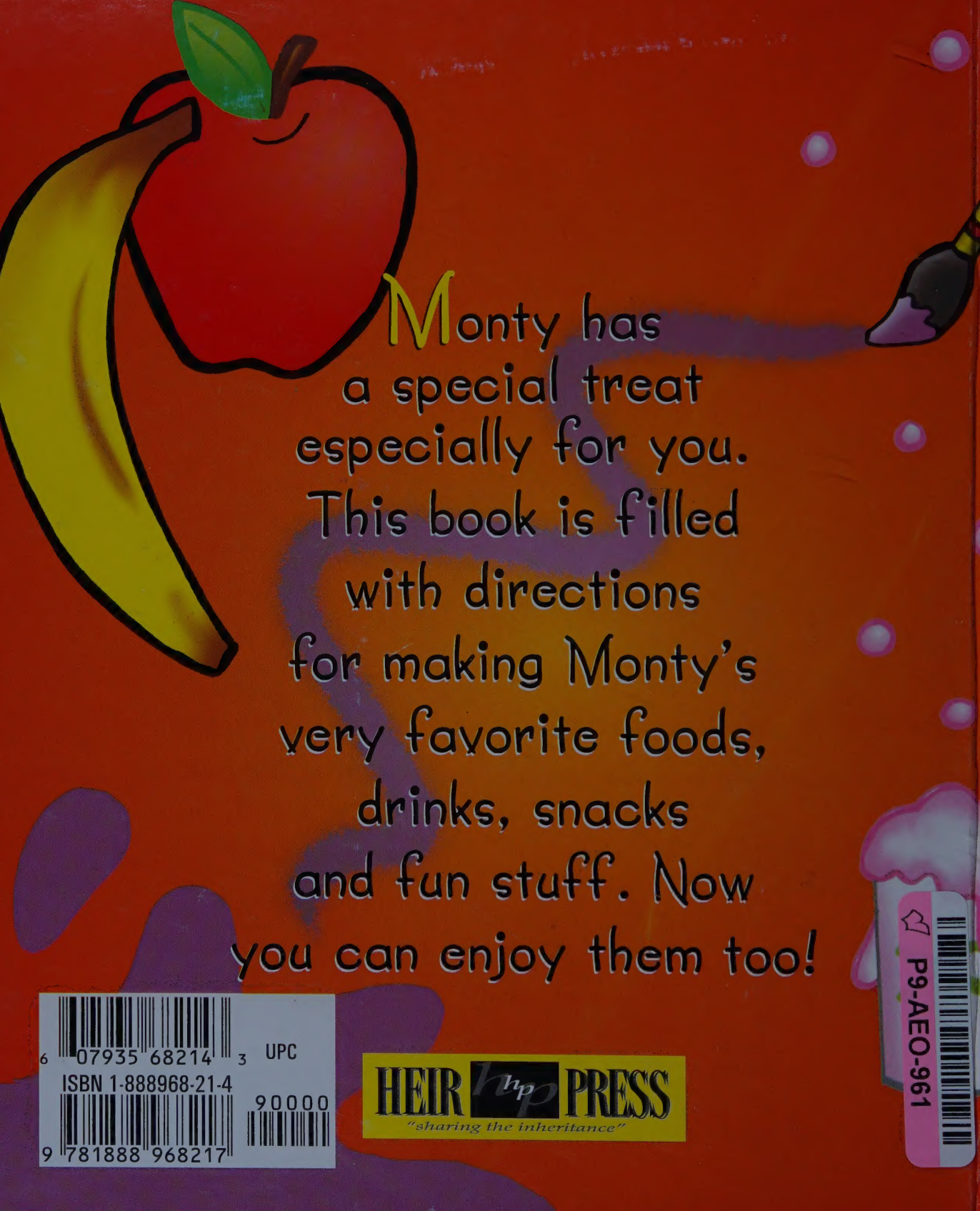
½ cup salt

½ cup cornstarch

DIRECTIONS:

1. Mix flour, salt, and cornstarch together.
2. Slowly add warm water until the dough can be kneaded into shapes.
3. Make beads by rolling the dough into little round balls or other shapes.
4. Use a toothpick to make a hole through the center of the bead.
5. Let the shapes dry completely.
6. Paint and string the beads to make your own jewelry.

"Think about the wonderful things God made." Job 37:14



Monty has a special treat especially for you. This book is filled with directions for making Monty's very favorite foods, drinks, snacks and fun stuff. Now you can enjoy them too!

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